



## **B U S I N E S S L U N C H**

POUR COMMENCER & POUR SUIVRE \_120

Add a dessert from the "Pour Terminer" selection \_20

Add a glass of Red, White or Rosé from the "Wine of the week" \_40

## **S T A R T E R S**

Beef tartare, tomato dressing & garlic butter bread

Fig & stracciatella salad (GF) (V)

Cold cucumber soup, avocado & feta (GF)

Tuna tataki, green leaves & salsa verde

## **M A I N S**

Grilled baby chicken, green zucchini & romanesco sauce (N)

Eggplant, tomato & rigatoni pasta

Red miso roasted lamb leg, garlic mash potato

Salmon fillet, roasted broccolini, yuzu hollandaise

## **D E S S E R T S**

Chocolate, coffee & mascarpone (N)

Pistachio torta, raspberry sorbet (N)

## **H E A L T H Y O P T I O N @ AED 110**

Design your Poke Bowl (GF)

*Choose your base (quinoa, rice or vegetable)*

*Choose your protein (beef, chicken breast, salmon, tuna or tofu)*

*Choose your sauce (honey mustard, sweet onion or soya dressing)*

Guilt-free dessert (GF) (N)

## LES ENTRÉES FROIDES

Gillardeau oysters n° 3  
Lemon, shallot vinegar (GF) \_47 per piece

Gazpacho soup  
Brunoise vegetables & basil (V) \_47

Sliced salmon  
Ponzu, lemon oil \_74

Seabass carpaccio  
Ginger dressing, kombu salt, jalapeños (GF) \_76

Yellowfin tuna ceviche  
Avocado, sesame, nori chips \_120

King crab salad  
Avocado, lemon (GF) \_295

Beef carpaccio  
Pickled mushroom, truffle (S) \_110

Burrata  
Datterino tomato, peach, chardonnay dressing (GF)(V) \_88

Quinoa salad  
Kale, apple, goji berry, parmesan (N)(V) \_81

Beetroot salad  
Watercress, blackberry, goat cheese (GF)(V)(N) \_93

Foie gras terrine  
Summer fresh cherries compote (A)(N) \_165

Whole king crab leg  
Spicy mayo \_395

Carabinero tartar  
15g Osciette caviar, lime (S) \_445

## LE CAVIAR

Served with blinis, crème fraîche & selection of condiments

Caviar Oscietre 30g \_540

Beluga Caviar 30g \_1790

## LES ENTRÉES CHAUDES

Fried calamari  
Coriander, spring onion & spicy mayo (S) \_86

Beef short ribs  
Honey glaze, pomelos, coriander \_245

Bone marrow  
Beef jus, rustic toast, pickled onion (N) \_90

Gambas  
Chili, coriander, garlic (GF)(S) \_93

Escargot de Bourgogne  
Parsley & garlic butter (GF) \_103

Black truffle & burrata pizza (V) \_160

Steamed artichoke  
Black winter truffle, balsamic, parmesan (V) \_184

Seared foie gras brioche bun  
Truffle, onion jam, wagyu cecina \_145

## PREMIUM SELECTION

Wagyu Japanese A5 tenderloin 250g \_976

Wagyu Australian tomahawk (Grade 7-8) 1.5kg \_1030

Catch of the day \_price available on request

Whole roasted Label Rouge chicken, artichokes & tomato (GF) \_ 420

## LES PLATS

Seabass  
Quinoa, pumpkin, parmesan sauce (N) \_175

Marinated salmon  
Honey, lemon, spring onion (GF) \_145

Grilled BBQ octopus  
Yuzu dressing, garlic & saffron aioli (GF) \_162

Grilled jumbo prawn  
Lemon butter sauce & salsa verde (S) \_125

Chicken breast  
Corn, parsley butter, chicken jus (GF) \_160

Beef tartare  
Caper, parsley, shallots, potato crisps (GF) \_173

Grilled black angus rib-eye  
Bone marrow jus, garlic breadcrumbs \_299

Caramelized wagyu striploin (grade 6-7) \_470

Lamb chops  
Cashew, dried apricot, peanut oil (S)(N) \_186

Pappardelle  
Beef short ribs, mushrooms & veal jus \_145

Lobster spaghetti  
Tomato concasse, basil (S) \_245

Calamarata  
Stracciatella, Cantabria anchovies & tomato \_115

Squid ink risotto  
Grilled squid, tomato & parsley salsa (S) \_145

Les coquillettes de mon enfance  
Comté, veal ham, truffle \_120

Roasted butternut squash  
Hazelnut, capsicum salsa, parmesan (GF)(V)(N) \_110

Veal Milanese  
Rocket & tomato salad \_275

## **LES ACCOMPAGNEMENTS** (V)(GF)

Pomme frites maison \_47

Purée de pommes de terre \_44

Broccolini, almond flakes (N) \_51

Roasted cauliflower, truffle cream \_55

Heirloom tomato, red piquillo salad & confit garlic (V)(GF) \_49

## **LES SUPPLÉMENTS**

Black truffle 5g \_120  
Traditional caviar 5g \_83

## LES DESSERTS

### XL SIGNATURE

Ice cream 105

Chocolate brownie, caramelized nuts *(N)* \_136 / 712

Pavlova

Mixed berries, raspberries & orange blossom sorbet *(GF)* \_245

Mille-feuille

Vanilla cream, caramel sauce \_95

Chocolate soufflé pie

Amaretto gelato *(N)* \_ 63 / 75

Vanilla crème brûlée *(GF)* \_52

Profiteroles

Vanilla ice cream, warm milk chocolate sauce *(N)* \_65 / 105

Tarte au citron *(N)* \_89

Planche de fromage \_113 / 215

LIVE LOVE EAT

